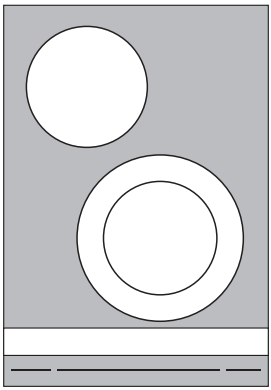
FM 4513 K-AN

Ceramic hob

Installation and Operating Instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.
Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Notes that concern your personal safety.
Important! Notes that show how to avoid damage to the appliance.

Useful tips and hints

Environmental information

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⚠ Safety instructions

ⓘ Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Correct use

- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

Child safety

- Small children must be kept away from the appliance.
- Only let older children work on the appliance under supervision.

General safety

- The appliance may only be installed and connected by trained, registered service engineers, or competent persons.
- Built-in appliances may only be used after they have been built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply to prevent the possibility of an electric shock..
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fat and oil can ignite quickly. When cooking with fat or oil (e.g. frying chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use.

Safety when cleaning

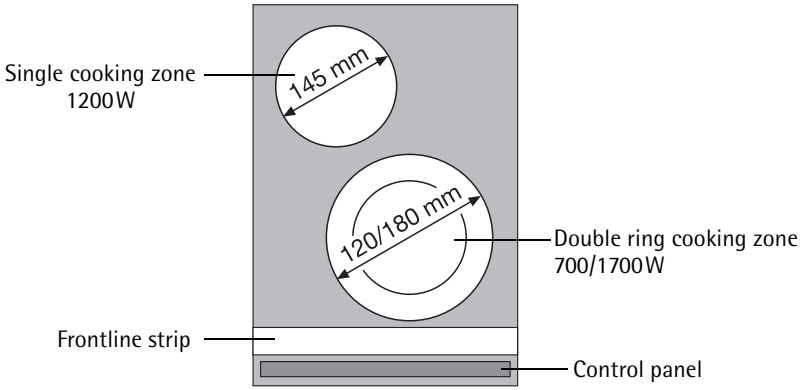
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

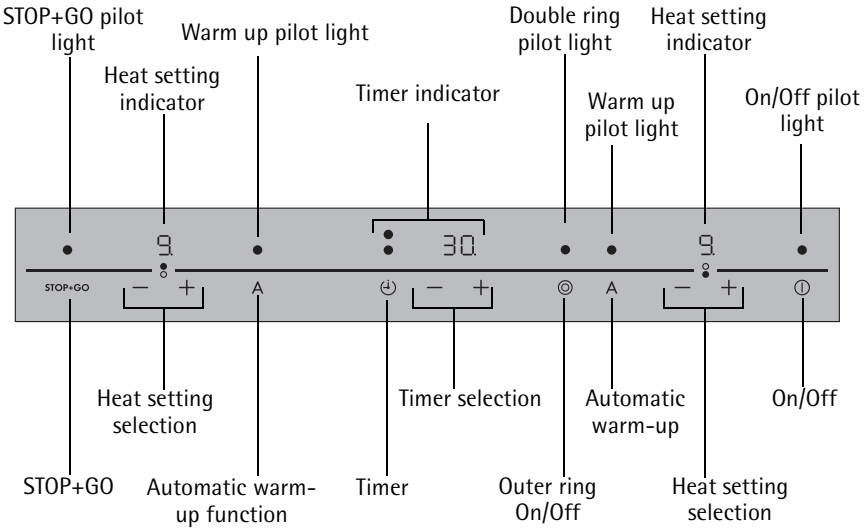
- The ceramic glass can be damaged by objects falling onto it.
- The edge of the ceramic glass can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.

Description of the Appliance

Cooking surface layout



Control panel layout



Touch Control sensor fields

The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals.
Touch the sensor fields from above, without covering other sensor fields.

Sensor field		Function
⏻	On / Off	Switches appliance on and off
+	Increase settings	To increase heat settings
−	Reduce settings	To reduce heat settings
A	Automatic warm-up function	To switch automatic warm-up function on/off
◎	Dual zone touch control	Switches outside zone on and off
◷	Timer	Timer selection
+	Increase settings	To increase Timer time
−	Reduce settings	To reduce Timer time
STOP+GO	Stop+Go	To switch the Keep Warm setting on/off

Displays

Display		Description
0		Cooking zone is switched off
u	Keep warm setting	Keep warm setting/STOP+GO function is set
1 - 9	Heat settings	Heat setting is set
2. - 6.	Heating setting plus decimal point	Intermediate heat setting is set
E	Fault	Malfunction has occurred
H	Residual heat	Cooking zone is still hot
L	Child safety device	Child safety device is engaged
-	Safety cut-out	Safety cut-out has been activated

Residual heat indicator

Warning! Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator H .

Residual heat can be used for melting and keeping food warm.

Operating the appliance

Switching the appliance on and off

	Control panel	Display	Pilot light
Switch on	Touch ⏻ for 2 seconds	0 / H	lights up
Switch off	Touch ⏻ for 1 second	H / none	goes out

After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Switching off also works by touching + and − at the same time. This applies for all individual functions, for example, "Switching off the Timer".

Selecting the heat setting

	Control panel	Indicator
To increase	Touch +	u to 9
To decrease	Touch −	9 to 0
To switch off	Touch + and − at the same time	0

Switching the outside ring on and off

By switching the outside ring on or off, the heating surface can be matched to the size of the cookware.

Before the outside ring can be switched on, the inside ring must be switched on.

Double ring cooking zone	Sensor field	Pilot light
To switch on outside ring	Touch ◎ for 1-2 seconds	is lit
To switch off outside ring	Touch ◎ for 1-2 seconds	goes out

Switching the STOP+GO function on and off

The STOP+GO function simultaneously switches all cooking zones that are switched on to the keep warm setting and then back to the heat setting that was previously set. This function can be used to briefly interrupt and then continue the cooking process e.g. to take a telephone call.

	Control panel	Display
To switch on	Touch STOP+GO	⏸
To switch off	Touch STOP+GO	heat setting that was previously set (not automatic warm up function)

Timer functions are not stopped by STOP+GO.

STOP+GO locks the whole control panel except the sensor field ⏻.

Using the automatic warm-up function

All cooking zones are equipped with an automatic warm-up function. The automatic warm-up function sets the cooking zone to the highest setting for a certain period of time and then automatically switches back to the cooking setting that was originally set.

Automatic warm-up function	Sensor field	Pilot light
To switch on	Touch A for 1 second	is lit throughout the automatic warm-up period
To switch off	Touch A for 1 second	goes out

If during the automatic warm up a higher heat setting is selected, e.g. from 3 to 5, the automatic warm up is adjusted.
The length of time that the automatic warm up function operates depends on the heat setting selected.

Heat setting	Length of the automatic warm up [min:sec]	Intermediate heat setting	Length of the automatic warm up [min:sec]
u	0:30		
1	1:00		
2	1:40	2.	2:40
3	4:50	3.	5:30
4	6:30	4.	8:10
5	10:10	5.	12:20
6	2:00	6.	2:30
7	3:30		
8	4:30		
9	---		

Using the child safety device

The child safety device prevents unintentional use of the appliance.

The child safety device can only be switched on and off, if the appliance is switched on, but no cooking zone has a heat setting set.

Activating the child safety device

Step	Control panel	Indicator/Signal
1.	⏻ Switch on the appliance (Do not set a heat setting)	0
2.	Touch STOP+GO	L
Appliance switches off. The child safety device is switched on.		

If you want to use a locked cooking zone (indicator L), an acoustic signal sounds.

Deactivating the child safety device

Step	Control panel	Indicator/Signal
1.	⏻ Switch on the appliance	L
2.	Touch STOP+GO	0 lights up
Appliance switches off. The child safety device is switched off.		

Using the timer

All cooking zones can use each use one of the two timer functions at the same time.

Function	Pre-condition	Outcome after time has elapsed
Safety cut-out	When a heat setting is set	Acoustic signal 0 lights up Cooking zone switches off
Countdown timer	When cooking zones are not used	Acoustic signal 0 lights up

If a heat setting is set on this cooking zone in addition to a countdown timer, the cooking zone is switched off after the time set has elapsed.

Selecting the cooking zone

Step	Control panel	Display
1.	Touch ◴ once	Pilot light for the back cooking zone flashes
2.	Touch ◴ once	Pilot light for the front cooking zone flashes

Setting the time

Step	Control panel	Indicator
1.	◴ Select a cooking zone	Pilot light for the selected cooking zone flashes
2.	Touch + or −	0 to 99 minutes
After a few seconds the pilot light flashes more slowly. The time is set. The time counts down.		

If other timer functions are set, after a few seconds the shortest remaining time of all the timer functions is displayed and the corresponding pilot light flashes.

Switching off the timer function

Step	Control panel	Indicator
1.	◴ Select a cooking zone	Pilot light of the selected cooking zone flashes more quickly Remaining time is displayed
2.	Touch −	The remaining time counts down to 0.
The pilot light goes out. The Timer function for the selected cooking zone is switched off.		

Changing the time

Step	Control panel	Indicator
1.	Selecting a cooking zone	Pilot light of the selected cooking zone flashes more quickly Remaining time is displayed
2.	Touch + or −	01 to 99 minutes
After a few seconds the pilot light flashes more slowly. The time is set. The time counts down.		

Displaying the time remaining for a cooking zone

Step	Control panel field	Display
1.	Select cooking zone	Pilot light of the cooking zone selected flashes faster The time remaining is displayed
After a few seconds the pilot light flashes more slowly.		

Switching off the acoustic signal

Step	Control panel field	Acoustic signal
1.	Touch	Acoustic signal to acknowledge.
Acoustic signal stops.		

Safety cut-out

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered for longer than approx. 10 seconds, e.g. by a pan placed upon it, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel

Moisture (e.g. a wet cloth) or liquid boiling over onto the control panel immediately switches all cooking zones off.

Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically.

Heat setting	Switches off after
u. 1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Tips on cooking and frying

Information about acrylamides
According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

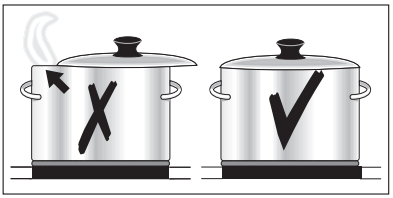
Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolourations on the ceramic glass surface which are difficult or impossible to remove.

Energy saving

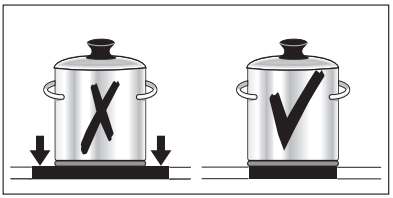
Always place cookware on the cooking zone before it is switched on.

If possible, always place lids on the pans.



Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.

Bottom of pans and cooking zones should be the same size.



Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking process	suitable for	Cook time	Tips/Hints
0		Off position		
⏑	**Keeping food warm**	Keeping cooked foods warm	as required	Cover
1-2	**Melting**	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	**Simmering**	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	**Steaming** **Braising**	Steaming vegetables, fish Braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	**Boiling**	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. 1/4 l water for 750 g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	**Gentle frying**	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	**Heavy frying**	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	**Boiling** **Searing** **Deep frying**	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

Cleaning and care

Take care! Risk of burns from residual heat.
Let the appliance cool down.

Important Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.

Important Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place the scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

	Remove		
Type of dirt	**immediately**	**when the appliance has cooled down**	**using**
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolorations	---	yes	

*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops, supermarkets, the parts department of your local Service Force Centre or from www.shop.electrolux.co.uk

Remove stubborn residues with a cleaner for glass ceramic or stainless steel.

Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

Removable Frontline strip

The aluminium Frontline strip fastens on by means of magnets. It is easy to remove by hand and can be cleaned with detergent. Please do not use any scouring agents or sponges that scratch. Do not clean the strip in the dishwasher.

What to do if ...

Problem	Possible cause	Remedy
The cooking zones will not switch on or are not functioning	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The child safety device is switched on [L]	Deactivate the child safety device (See the section "Child safety device")
	Several sensor fields were touched at the same time	Only touch one sensor field
	The sensor fields are partly covered by a damp cloth or with liquid	Remove the cloth or the liquid. Switch the appliance on again.
	Safety cut-out has been triggered	Switch the appliance on again
	STOP+GO is activated	Switching off STOP+GO
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call your local Service Force Centre.
The automatic warm-up function is not switching itself on	The highest heat setting is set [9]	The highest heat setting has the same power as the automatic warm-up function
[E] and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house's wiring system) If after switching on again, [E] is displayed again, call the customer service department
[F] lights up	Unsuitable cookware	Use suitable cookware, switch off pan recognition
	Pan recognition is defective	Call Customer Care Department

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Installation Instructions

Safety instructions

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)
Installation may only be carried out by a qualified electrician.
The minimum distances to other appliances are to be observed.
Drawers may only be installed with a protective board directly under the appliance.
The cut surfaces of the work top are to be protected against moisture using a suitable sealant.
The sealant seals the appliance to the work top with no gap.
Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.

WARNING!
Risk of injury from electrical current.

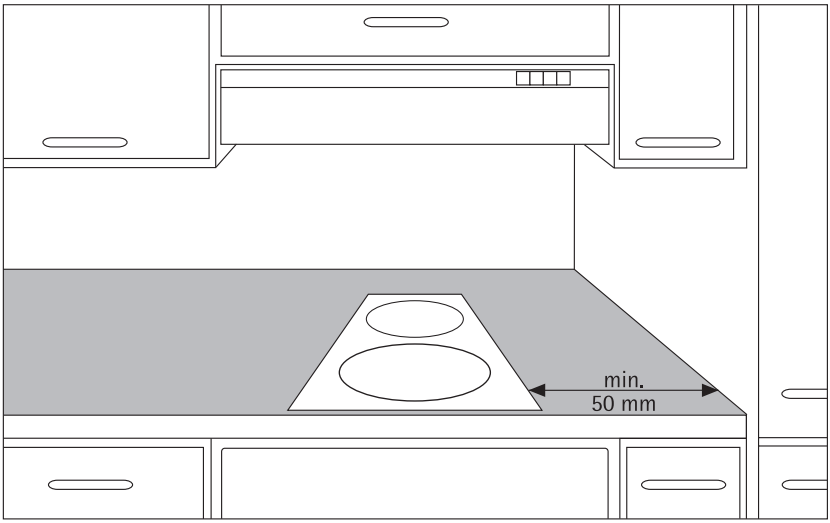
- The electrical mains terminal is live.
- Observe connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection through correct installation by a qualified electrician.
- The appliance must be connected to the electrical supply by a qualified electrician.

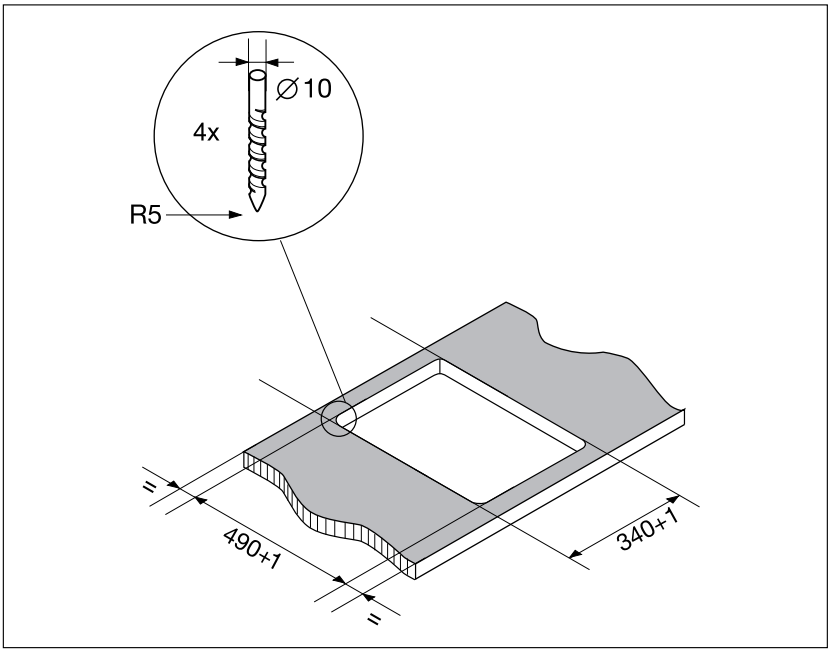
IMPORTANT!
Risk of injury from electrical current.
Loose and inappropriate plug and socket connections can make the terminal overheat.

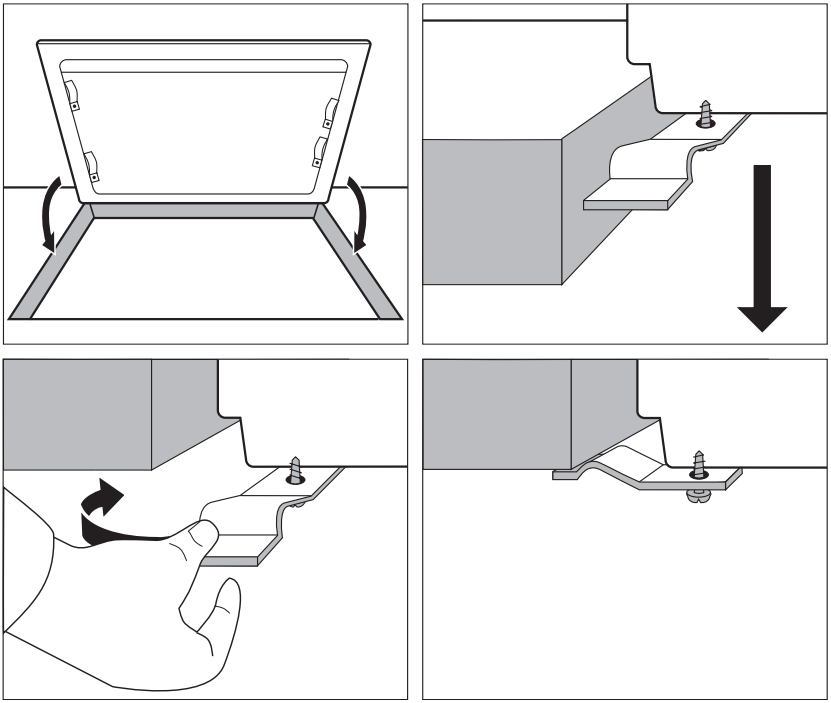
- Have the clamping joints correctedly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90° (or higher) must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°; or higher). The latter is available from the Customer Care Department.

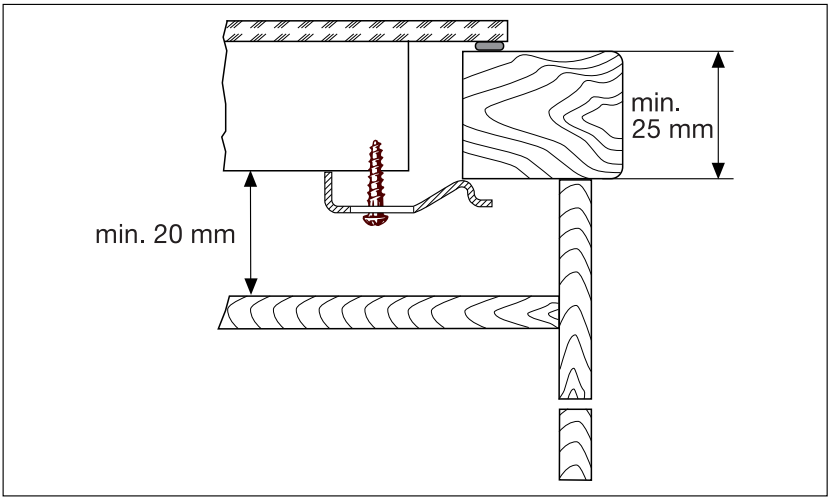
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

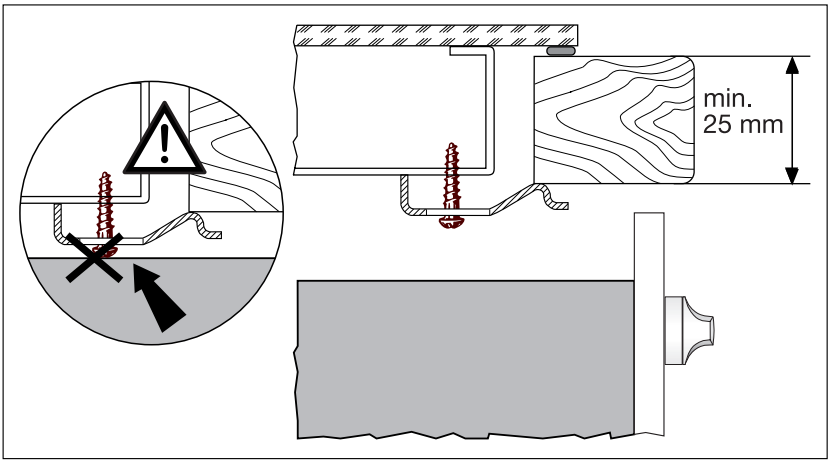
Assembly








min.
25 mm
min. 20 mm


min.
25 mm

Installing more than one Frontline hob

Additional parts: connecting cross bar(s), heat-resistant silicon, rubber block, razor blade

Only use special heat-resistant silicon.

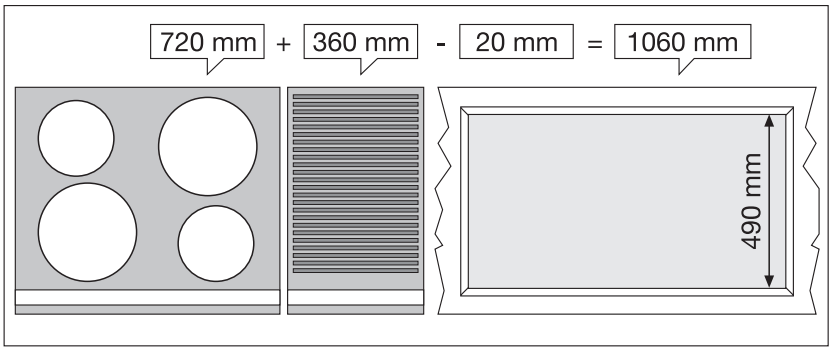
Cut-out section

Distance from the wall: at least 50 mm

Depth: 490 mm

Width: The widths of all appliances to be built-in are added together, minus 20 mm (see also "Overview of all appliance widths")

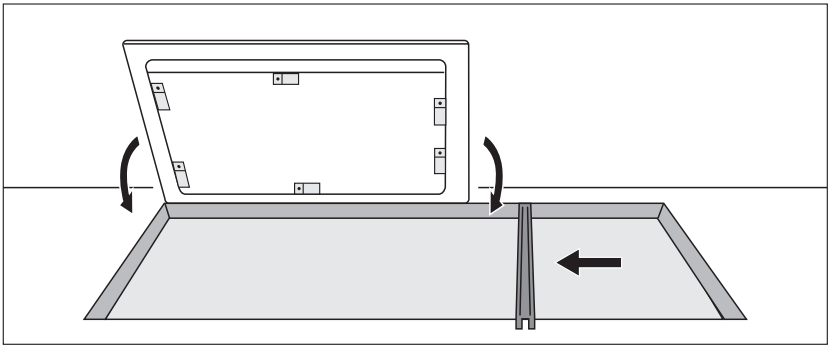
Example:



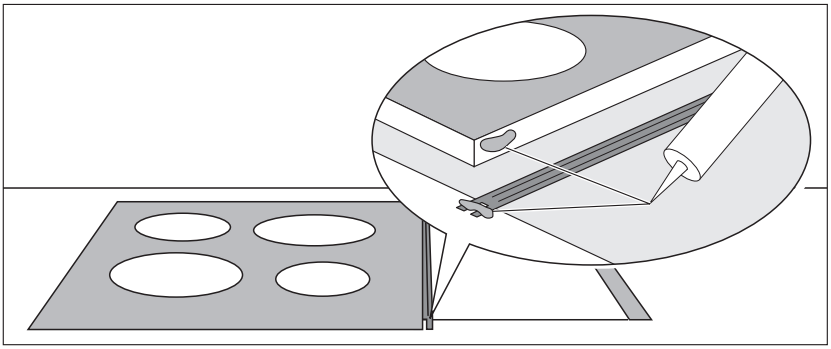
Installation of more than one appliance

1. Calculate the size of the cut-out section and saw it out.
2. Remove Frontline strip from the appliances by hand (magnetic fastening).
3. Lay the appliances one at a time on something soft (for example a blanket) with the underside facing upwards.
4. Screw fixing plates into the appropriate holes in the protective boxes.

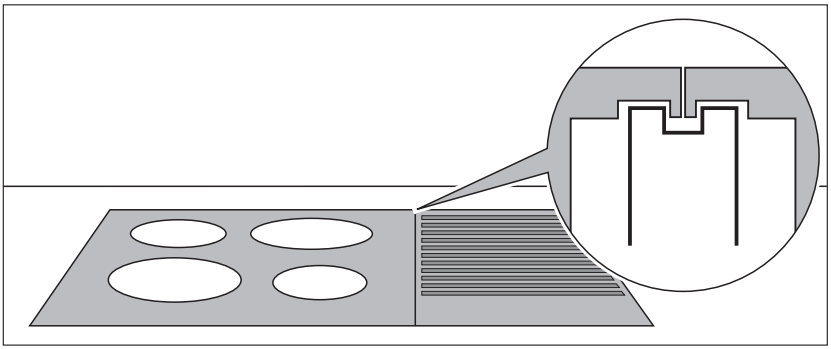
5. Place the first appliance in the cut-out. Lay connecting cross bar in the cut-out and push up against the appliance.



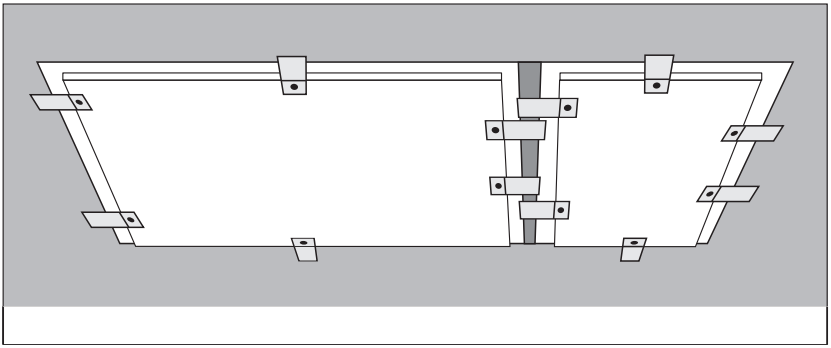
6. Put silicon on the appliance corners that will touch one another. Put silicon on the end of the cross bar.



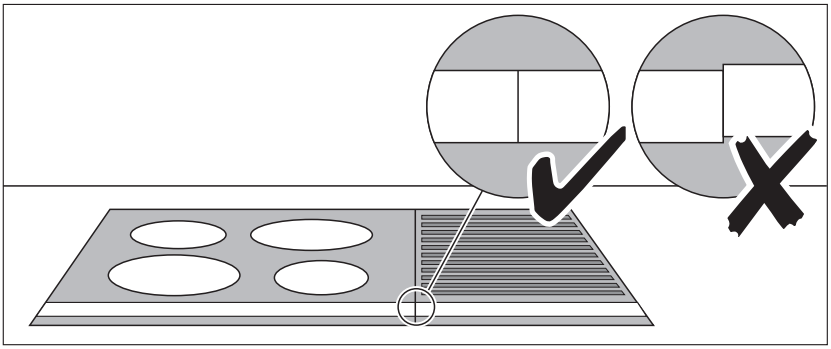
7. Be careful how the hob sits in the groove of the cross bar.



8. Loosely screw in fixing plates from below on the worktop and on the connecting cross bar.



9. Place Frontline strips on the appliances. Check that the Frontline strips are in line with one another.

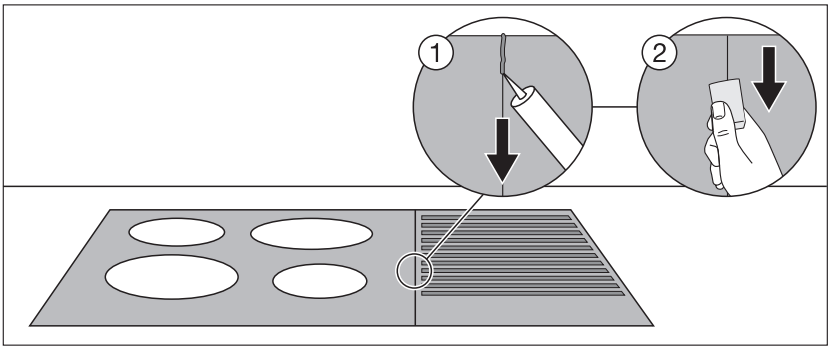


10. Tighten the fixing plate screws.

11. Inject a line of silicon into the gap between the appliances.

12. Dampen silicon line with a little soapy water.

13. Press rubber block hard against the glass ceramic and draw it slowly along the gap.



14. Leave silicon until the next day to harden.
15. Carefully remove projecting silicon with a razor blade.
16. Clean glass ceramic thoroughly.
17. Replace Frontline strips.

Overview of all appliance widths

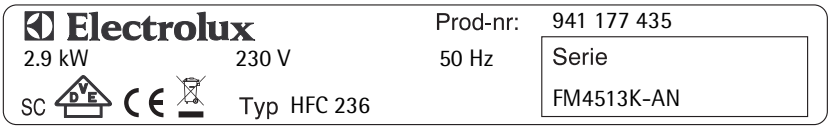
180 mm
Worktop-mounted cooker hood

360 mm
Glass ceramic cooking surface with 2 radiation cooking zones
Glass ceramic cooking surface with 2 induction cooking zones
Gas hob with 2 burners
Grill
Grill/Deep fat fryer
Wok

580 mm
Glass ceramic cooking surface with 4 radiation cooking zones
Gas hob with 4 burners

720 mm
Glass ceramic cooking surface with 4 radiation cooking zones
Glass ceramic cooking surface with 4 induction cooking zones
Gas hob with 4 burners

Rating Plate



Warranty conditions

Great Britain

Standard guarantee conditions
We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions
This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee
If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Slough	+44 (0) 1753 219899

Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

0870 5 929 929

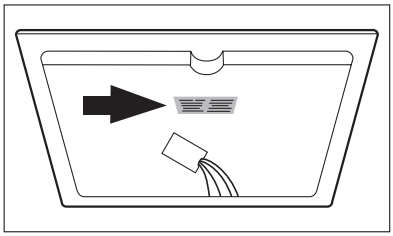
Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
www. serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading „What to do if...“

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



Customer Care
For general enquiries concerning your AEG appliance, or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk.**

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 350350 (*)

For Customer Service in the Republic of Ireland please contact us at the address below:
AEG/ Electrolux Group (Ire) Ltd
Long Mile Road/ Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090754
Email: service.eid@electrolux.ie

(*) Calls may be recorded for training purposes

***From the Electrolux Group**. The world´s No.1 choice.*

The Electrolux Group is the world´s largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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